



## APPETIZERS

### POLENTA BRUSCHETTA

Crispy polenta, grape tomatoes, fresh mozzarella, basil, balsamic reduction

### GARLIC PARMESAN BREAD

Toasted hot, and served with Asti's Marinara Sauce

### CRAB CAKES

3 crispy cakes, formed with blue lump crab and aromatics, onion/caper remoulade

### PESTO GNOCCHI

Fresh, house-made potato gnocchi, tomatoes, Asti's classic basil pesto

### PEI MUSSELS

Garlic, red chili, tomato, white wine, bread crumb, grilled crostini

### FRIED MOZZARELLA

Served with Asti's Signature Marinara Sauce

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### ANTIPASTI MISTI (for 2)

A selection of cured meats, artisan cheeses, marinated vegetables and olives. Served with fresh bread

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[www.astiditalia.com](http://www.astiditalia.com) // (303) 457-3900  
14648 Delaware Street // Westminster, CO

# STARTERS & SALADS

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## SOUP & SALAD

### SOUP OF THE DAY

### MIXED GREEN SALAD

Mixed Greens, red wine vinaigrette, julienne carrots, feta cheese, grape tomatoes

### CLASSIC CAESAR SALAD

Chopped romaine lettuce, parmigiano reggiano cheese, house-made croutons, Asti's Classic Caesar Dressing

### GOLDEN BEET SALAD

Mixed greens, vanilla bean vinaigrette, Haystack Mountain Goat Cheese, toasted almonds, seasonal berries

### FRESH BERRY SALAD

Mixed greens, pomegranate vinaigrette, Danish Blue Cheese, candied pecans, seasonal berries

### APPLE SALAD

Mixed greens, spiced apple vinaigrette, Granny Smith Apple matchsticks, candied pecans, Haystack Mountain Goat Cheese

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## ENTREE Salads

### WARM SHRIMP & AVOCADO SALAD

Mixed greens, pan seared shrimp, warm champagne vinegar pan sauce, oven dried tomato, fresh avocado, herbed flatbread

### GRILLED CHICKEN CEASAR SALAD

Grilled all-natural chicken breast, fresh chopped romaine lettuce, Asti's Classic Caesar Dressing, house-made garlic croutons, parmesan cheese

### CRISPY CHICKEN & BERRY SALAD

Breaded-to-order chicken breast, mixed greens, pomegranate raspberry vinaigrette, Danish Blue Cheese, candied pecans, fresh seasonal berries

### CRISPY DUCK CONFIT SALAD

Crispy duck confit, mixed greens, balsamic vinaigrette, Haystack Mountain Goat Cheese, orange segments, toasted almonds, fresh berries

## PASTA

{ Gluten free vegetable  
noodles available }

### Add Protein to any Pasta Dish

SHRIMP / CHICKEN / SAUSAGE LINK

### CHICKEN PARMIGIAN

Breaded-to-order chicken, linguine, marinara sauce,  
mozzarella and parmesan

### PENNE WITH SAUSAGE

Grilled italian sausage link, penne pasta, roasted red pepper,  
tomato, onion sausage ragu

### CHICKEN ORRECCHIETTE

Roasted chicken, prosciutto, oven dried tomatoes, forest mushrooms,  
parmesan cream sauce

### SHRIMP CAPELLINI

Angel hair pasta, bay shrimp, chili, tomato, scallions, cream

### CHICKEN CAPRESE

Angel hair pasta, grilled chicken, fresh mozzarella, grape tomatoes,  
basil, balsamic reduction

### FETTUCINI ALFREDO

A classic, made in our kitchen

### PASTA MARINARA

Linguine noodles with Asti's house-made marinara sauce

### BUFFALO MEAT & 3 CHEESE LASAGNA

PLEASE ALLOW 25 MINUTES

Traditional meat lasagna, house-made pasta sheets,

**Fresh**  
modern  
**italian**

# MAIN COURSE

## ENTREES & RISOTTOS

### GRILLED AHI TUNA

Mashed potato, Seasonal Vegetables,  
Balsamic Pomegranate Brown Butter

### CHICKEN MARSALA

Grilled Chicken Breast, Mashed Potato, Seasonal Vegetables,  
Mushroom Marsala Sauce

### DUCK CONFIT AND POTATO GNOCCHI

House-made Potato Gnocchi, Spinach, Tomato,  
Forest Mushrooms, Fresh Mozzarella, Truffled Madeira Sauce

### GRILLED SALMON - RISOTTO VERDE

Atlantic salmon, Sweet Herb Risotto with Preserved Lemon  
and Lemon Olive Oil

### GRILLED FLANK STEAK - RISOTTO PIEMONTE

Grilled Marinated 8 oz flank steak, Truffled Forest Mushroom Risotto  
with Port Wine Reduction

### BRAISED LAMB - RISOTTO MILANESE

Braised Colorado Shank of Lamb,  
Tomato & Saffron Risotto, Braising Jus

### GRILLED CHICKEN - RISOTTO ESTATE

Grilled All Natural Chicken Breast, Roasted Red Pepper  
and Tomato Risotto with Haystack Mountain  
Goat Cheese and Fresh Basil

### CRISPY DUCK LEG CONFIT - RISOTTO NATURA

Duck Leg Confit, Kiln dreid Cherry Pecan and Spinach Risotto  
with balsamic reduction

### GIANT SEA SCALLOPS - LOBSTER RISOTTO

Pan Seared, Diver-Caught Scallops, Risotto prepared  
with Lobster Broth, Braised Fennel, Tomato and Saffron

Items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.